

DO30TM/S/TH



FEATURES

10 cooking modes for predictably delicious results (Convection, Roast, Bake, Broil, Convection Roast, Stone, Gourmet, Warm, Proof and Dehydrate)

Advanced Dual VertiCross convection system for faster preheats and consistent cooking across all racks

Gourmet feature has menu of presets that automatically controls cooking of popular meals

Interactive color touchscreen for advanced cooking control

Can be installed flush with surrounding cabinetry for integrated look

5.1 cubic feet capacity to handle multiple dishes at once

Enhanced interior views with triple-pane glass and three halogen lights

Temperature probe cooks to ideal doneness and lets you know when it's ready

Rigorously tested in our U.S. manufacturing facilities for decades of use

Exceptional 24/7 support from our Customer Care team in Madison

ACCESSORIES

30" Broiler Pan

30" Premier Baking Sheet

Bake Stone Kit

Dehydration Kit

Full-Extension Ball Bearing Rack

Multi-Function Pan

Oven Rack

Oven Rack Set (3)

Temperature Probe

Accessories available through an authorized dealer.

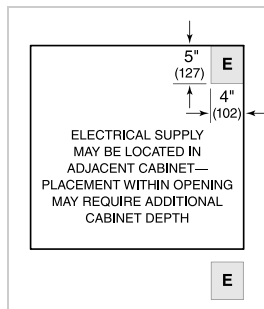
For local dealer information, visit subzero-wolf.com/locator.



PRODUCT SPECIFICATIONS

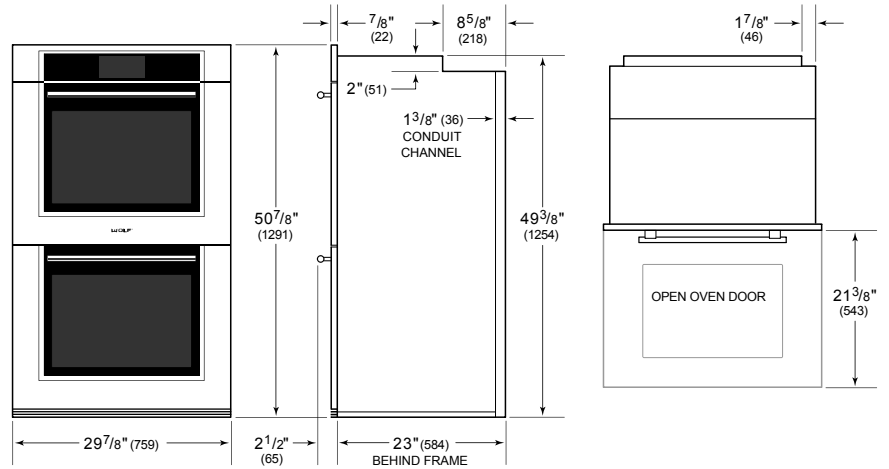
Model	DO30TM/S/TH
Dimensions	29 7/8"W x 50 7/8"H x 23"D
Oven 1 Interior Dimensions	25 1/4"W x 17 1/2"H x 19 7/8"D
Oven 2 Interior Dimensions	25 1/4"W x 17 1/2"H x 19 7/8"D
Overall Capacity	5.1 cu. ft.
Usable Capacity	3.3 cu. ft.
Door Clearance	21 3/8"
Weight	466 lbs
Electrical Supply	240/208 VAC, 60 Hz
Electrical Service	50 amp dedicated circuit
Conduit Length	5 Feet

ELECTRICAL

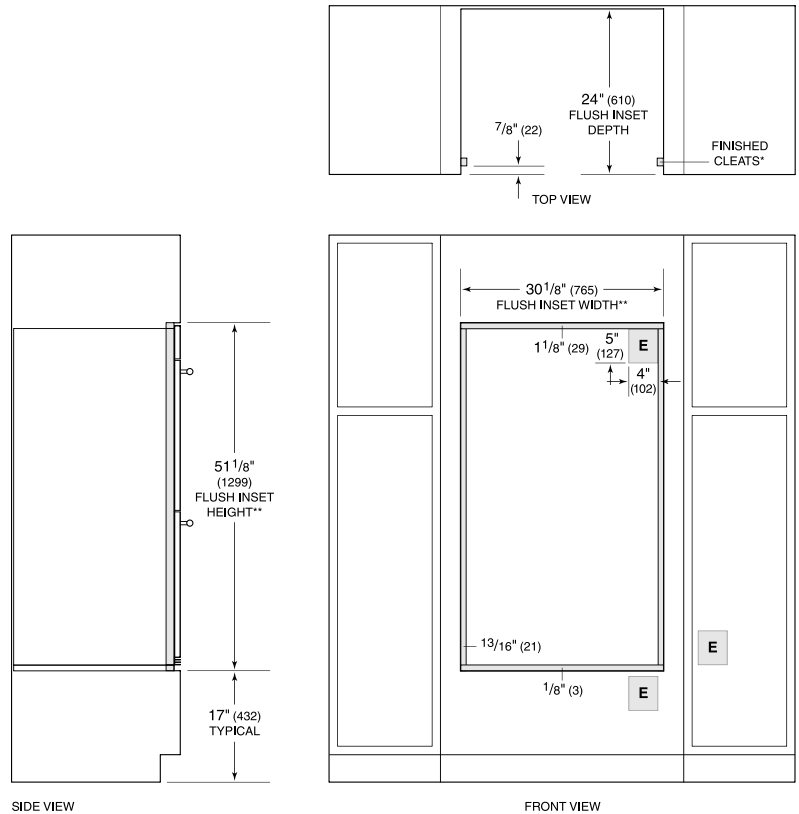


NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

DIMENSIONS



FLUSH INSTALLATION



*1" (25) minimum depth. Shaded areas will be visible and should be finished to match cabinetry.
 **Dimension provides minimum reveals.
 NOTE: Location of electrical supply within opening may require additional cabinet depth.